



DATE: _____ FOOD ESTABLISHMENT: _____

PREVENTATIVE MEASURES FOR FOOD SAFETY

<p>1. Cooling for Cooked/Prepared Food- Cool hot food from 135° F to 70° F within 2 hours, and then from 70° F to 41° F or colder in an additional 4 hours for a total of 6 hours maximum.</p>	<p><u>EQUIPMENT:</u> <u>Food:</u></p> <p><u>EQUIPMENT:</u> <u>Food:</u></p>	<p><u>TEMPERATURES</u> <u>INITIALS</u> <u>AM</u> <u>PM</u></p>
<p>2. Cold Hold-(41°) All food that is in cold hold overnight should be at 41° or colder - walk-in cooler, or any cooler that keeps food overnight.</p>	<p><u>EQUIPMENT:</u> <u>Food:</u></p> <p><u>EQUIPMENT:</u> <u>Food:</u></p>	<p><u>TEMPERATURES</u> <u>INITIALS</u> <u>AM</u> <u>PM</u></p>
<p>3. Hot Hold-(135°F) All food that is in a hot-holding stage should be 135° or above (warmers, steam tables, heat lamps, roasters, etc).</p>	<p><u>EQUIPMENT:</u> <u>Food:</u></p> <p><u>EQUIPMENT:</u> <u>Food:</u></p>	<p><u>TEMPERATURES</u> <u>INITIALS</u> <u>AM</u> <u>PM</u></p>
<p>4. Proper cooking temperatures per PHE-poultry @ 165°; ground beef @ 155°; shell eggs @ 155°(hot holding), and 145° (customer order); beef, pork, fish & shellfish @ 145°, vegetables, fruits and grain products @ 135°</p>	<p><u>EQUIPMENT:</u> <u>Food:</u></p> <p><u>EQUIPMENT:</u> <u>Food:</u></p>	<p><u>TEMPERATURES</u> <u>INITIALS</u> <u>AM</u> <u>PM</u></p>
<p>5. Rapid reheating- 165° for 15 sec. within 2 hours when cooked in retail kitchen; 135° for 15 sec. within 2 hours when cooked by manufacturer.</p>	<p><u>EQUIPMENT:</u> <u>Food:</u></p> <p><u>EQUIPMENT:</u> <u>Food:</u></p>	<p><u>TEMPERATURES</u> <u>INITIALS</u> <u>AM</u> <u>PM</u></p>
<p>CORRECTIVE ACTIONS TAKEN IF NEEDED*</p> <p>CCP: _____</p> <p>CCP: _____</p> <p>CCP: _____</p>	<p><u>EQUIPMENT:</u> <u>Food:</u></p> <p><u>EQUIPMENT:</u> <u>Food:</u></p> <p><u>EQUIPMENT:</u> <u>Food:</u></p>	<p><u>TEMPERATURES</u> <u>INITIALS</u> <u>AM</u> <u>PM</u></p>

6. Sick employees with vomiting, diarrhea or fever must stay at home. Other symptoms should be given duties that will prevent possible contamination of food or equipment. Any employee that has wounds on hands of any type should wear bandages and gloves to prevent contamination. No coughing, sneezing or sweating over food.	Yes _____ No _____ Corrected by: _____
7. All employees should wash hands at appropriate times: after handling raw food, using the restroom, eating, drinking, smoking, in between tasks, handling money and before putting on gloves. Employees should wash hands vigorously for 20 seconds including under fingernails, between fingers and top of hands.	Yes _____ No _____ Corrected by: _____
8. All employee drink cups should have a lid on them in food prep area; no snacking or smoking in food production area. All personal items (cell phones, keys, purses, etc) should be kept in designated areas to prevent contamination. Effective hair restraints are worn.	Yes _____ No _____ Corrected by: _____
9. Labeling should be from an approved source or manufacturer. Homemade food is prohibited. Store made ice must have food establishment label. Pre-packaged foods must be individually labeled.	Yes _____ No _____ Corrected by: _____
10. Food not in sound condition, out of temperature more than 4 hours, or has expired 7 day shelf life should be removed from shelves and voluntarily discarded. No discolored or spoiled foods or food with spoilage odors.	Yes _____ No _____ Corrected by: _____
11. Ready to eat food s should be covered and kept 6" off the floor in storage areas, walk-in coolers and freezers. Gloves put on before touching RTE food or use utensils or deli tissue to avoid bare hand contact.	Yes _____ No _____ Corrected by: _____
12. Cross contamination can be prevented by washing hands in between tasks, using and wearing gloves in the appropriate way, sanitizing cutting boards, prep surfaces and equipment after each use and storing raw food under ready to eat food in coolers.	Yes _____ No _____ Corrected by: _____
13. When time is being used as a public health control (instead of temperature control) the method must be written and current. Total time at room temperature = 4 hours then discard.	Yes _____ No _____ Corrected by: _____
14. Hot water for hand washing must be at least 100° F. The supply should be adequate for dish washing during peak hours such as lunch and dinner rushes.	Yes _____ No _____ Corrected by: _____
15. All equipment should be in good condition to maintain proper temperatures. Coolers, freezers, cooking and hot-holding equipment, dishwashers, etc. Red-tagged equipment can not be used until approved by health inspections.	Yes _____ No _____ Corrected by: _____
16. Sinks that are designated for hand washing should be adequate and accessible at all times. Dishes and equipment should not be stored in the hand washing sink and the sink should not be blocked to prevent easy access.	Yes _____ No _____ Corrected by: _____
17. All handwashing sinks should have soap and paper towels at all times. The restrooms should have soap and paper towels at all times as well.	Yes _____ No _____ Corrected by: _____
18. Any evidence of insects will be considered a violation: flies, roaches, gnats, etc. These type of pests need effective treatment by a professional exterminator. Keeping a clean, neat, orderly and sanitized kitchen will help alleviate these problems.	Yes _____ No _____ Corrected by: _____
19. Rodents are considered a violation. Keep all holes and gaps in walls, doors, windows sealed tightly. Animals such as cats and dogs are also prohibited unless used for blind and deaf purposes.	Yes _____ No _____ Corrected by: _____
20. All chemicals that are considered toxic must be kept closed, labeled, in a designated area away from food and food prep areas. Sanitizer for towels must be kept in a manner to prevent food contamination.	Yes _____ No _____ Corrected by: _____
21. Manual sanitization in a 3 compartment sink should be: 50 ppm Chlorine, 200-300 ppm Quat, and 12.5 ppm Iodine. Have chemical test strips at all times. Sanitizing towels and spray bottles should be 100 ppm Chlorine, 200-300 ppm Quat, and 25 ppm Iodine. Wash at 110° and sanitize at 75°F.	Yes _____ No _____ Corrected by: _____
22. Mechanical heat sanitization must be 180° F and chemical sanitization @ 50 ppm Chlorine. Wash cycle at 150°F in heat sanitization and 120°F in chemical sanitization.	Yes _____ No _____ Corrected by: _____
23. Grease traps must be pumped and cleaned on a regular basis and liquid waste manifest should be provided to health inspections. All soda fountains, ice machines and bins and food equipment must be air gapped a minimum 1" for backflow prevention.	Yes _____ No _____ Corrected by: _____
24. Thermometers should be provided, calibrated, and work properly. Employees assigned by management need to take food temperatures. Calibrate thermometers frequently.	Yes _____ No _____ Corrected by: _____

25. All food contact surfaces should be cleaned and sanitized on a regular basis. This would include soda nozzles, ice machine, ice dispenser, cutting boards, prep surfaces, slicers, mixers, etc. There should be no mold, food debris, or encrustment. PHF surfaces every 4 hrs. and non PHF surfaces every 24 hrs.	Yes <input type="checkbox"/> No <input type="checkbox"/> Corrected by: _____
26. Consumer advisories should be posted according to operation. Heimlich/Raw shellfish/Buffer plate signs provided by health inspections.	Yes <input type="checkbox"/> No <input type="checkbox"/> Corrected by: _____
27. Food establishment permit should be current and in public view.	Yes <input type="checkbox"/> No <input type="checkbox"/> Corrected by: _____

Preventative Measures for Food Safety checklist is to **help your food establishment reduce the number of critical violations**. City ordinance states that when the food establishment score is more than 20 demerits; a **re-inspection is required with a \$55 fee paid before your next follow-up inspection**. Preventative measures identify critical violations before causing food-borne illness. **Monitoring** for proper procedures can improve your overall score with better compliance of state standards. Monitoring also **teaches the employee responsibility** for practicing safe food production. Complete the Corrective Actions for Critical Control Points* when an **operational step** can be applied to **eliminate, prevent or reduce** a food safety **hazard**. To design the check list for your food establishment, write-in equipment type, food temperatures and employee initials. **Follow-up for accuracy and honesty in documentation! Take temperatures on different food items daily** unless specific foods are required by the health inspector. This form may be required for compliance when food borne illness has been reported or for noncompliance of **repeat violations**. Specific categories and/or food temperatures may be required by the health inspector. If required, it is necessary to complete the preventative measures for 21 consecutive days or 3 weeks.

“FOOD SAFETY PROTECTS PUBLIC HEALTH!”



National Food Safety Education Month*
 National Restaurant Association Educational Foundation